

kitchenperfected®

OPERATING INSTRUCTIONS

Health Grill & Panini Press



MODEL: E2701

thank you

Thank you for the purchase of this quality **KITCHEN PERFECTED** product. Used carefully and in accordance with the instructions enclosed, it should give you trouble free service over a long period of time. Please keep these instructions for future reference.

FEATURES

- Power: 800w
- Non stick ribbed plates
- Thermostatically controlled heat setting
- Power and temperature indicator
- Hinged floating lid
- Cool touch handle
- Easy clean



SPECIFICATIONS

Operating voltage: 220-240v~50Hz

Power Output: 800w max.

Ambient Operating Temperature: 5°C to 23°C

Note: Do not operate if ambient temperature is outside this range as this may damage the product.



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IMPORTANT SAFEGUARDS AND PRECAUTIONS

SAVE THESE INSTRUCTIONS

- Read all instructions carefully
- For Household Use only. Not intended for commercial use.
- Only for use indoors.

DO NOT

- Do not use outside or in damp conditions.
 - Do not use for any purposes other than the appliances intended use.
 - Do not use if any part of this appliance is damaged in any way.
 - Do not leave unattended when in use.
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- Before plugging into mains socket, check whether supply line voltage and current rating are in compliance with the rated electrical parameters shown on the rating label.
 - Keep away from hot surfaces, such as gas or electric hobs and ovens etc

This appliance is not intended to be operated by means of an external timer or separate remote control system.

- This appliance should only be used on a flat surface.
- To prevent damage to the mains cord, do not let it pass over sharp corners, edges or hot surfaces.
- If the supply cord is damaged, do not use. Check before each use!

The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.



- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with this appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not place near or come in contact with flammable material (curtains, draperies, furnishings, wallpaper etc) whilst in operation as bread is liable to burn.

WARNING

- Ensure adequate space around, above and beneath to permit free circulation of air around the toaster.
- Burns can occur from touching the hot metal parts. Use handles or knobs provided.
- Always unplug when not in use.
- To prevent against the risk of electric shock, do not submerge any part of this appliance in water, unless advised in this manual.

DO NOT

- Do not cover the toaster whilst in operation.
- Do not operate in the presence of explosive and/or flammable fumes.
- Do not attempt to dislodge food whilst the toaster remains plugged into the mains. Unplug first, and then use a wooden utensil. Avoid damage to the element or cooking plates.
- Do not clean with metal scouring pads. Pieces of the pads can break off and touch electrical parts involving a risk of electric shock.
- Do not insert food wrappers, metal foil packages, metal utensils into the toaster.



LOCATION OF CONTROLS



A – Non-Stick Cooking Plates

Place the sandwich onto the plates. The non-stick surface makes for easier removal of sandwiches and hassle-free cleaning and care.

B – Power Indicator (RED)

Once the unit is plugged in, the red power indicator will switch on to indicate the heating element is operational.

C – Temperature Indicator (GREEN)

The sandwich toaster is only ready for cooking when the green temperature indicator switches on. During cooking, the temperature indicator will continuously switch on and off as it is controlled by the thermostat to keep a constant temperature.

D – Carry Handle

The carry handle allows for easy storage and transportation. CAUTION! Do not use the carry handle during cooking.

E – Mains cord

Connect the mains cord to a suitable 220-240v~50Hz power supply to operate the unit.

F – Flat Grill Switch

Open grill to 90° then lift switch to open grill to 180° horizontal.

G – Plate Lock

Locks both plates together.



OPERATION

■ BEFORE FIRST USE

1. Clean the non-stick cooking plates with a damp cloth and then wipe dry.
2. Position the sandwich toaster on a flat, dry and stable surface.

■ BEFORE COMMENCING TOASTING

1. Connect the mains cord to a suitable 220-240v~50Hz power supply, ensuring that it cannot be caught by passers by.
2. The red power indicator will switch on immediately after connecting the mains cord to the power supply.
3. Leave the lid closed for 3-5 minutes whilst the plates heat up to the optimum temperature for cooking.
4. Once the optimum temperature is achieved, the green temperature indicator will switch on to indicate that the sandwich toaster is ready for cooking.

Note: the temperature is thermostatically controlled, meaning that the heating element will switch on and off intermittently to keep the temperature at a controlled and consistent level. This is indicated by the green temperature indicator switching on and off during cooking.

Note: during first use the heating element may omit an odour. This is not harmful and is caused by protective oils during production and will subside within 10-20 seconds (approx).

DO NOT

Do not use metal or plastic utensils to remove or clean the panini press. This will damage the non-stick surface.

WARNING

Fillings will become very hot. Please take caution and allow cooling before eating.

■ FLAT GRILL TOASTING

1. Open grill to 90 degrees.
2. Lift the switch on the side of the handle.
3. The lid can now be placed horizontally flat allowing cooking on both plates simultaneously.

WARNING

Do not use oils or watery foods on the cooking plates. There is no drip tray.



RECIPES

■ GRILLED VEGETABLE PANINI

INGREDIENTS

2 panini rolls, cut in half horizontally
2 red bell peppers, sliced
1 medium red onion, thinly sliced
Tomato, thinly sliced
Mozzarella, sliced
Pesto

METHOD

1. Assemble your Mini Panini Grill to use as an open grill.
2. Brush the slices of courgette, and bell pepper with olive oil.
3. Grill on your Mini Panini Grill. See the grilling guide for recommended times.
4. Whilst the vegetables are on the grill, spread pesto on one cut side of each roll.
5. Remove the vegetables when lightly charred.
6. Close the Mini Panini Grill and preheat.
7. Top the slices with the vegetables and a few slices of mozzarella on each.
8. Top with the remaining bread.
9. Grill for 4 – 8 minutes until the bread is golden brown and the cheese is melted.
10. Cut in half and serve.

■ BACON, PEAR AND BRIE PANINI

INGREDIENTS

4 slices bread
1 pear, sliced
6 slices brie
4-6 slices cooked bacon

METHOD

1. Grill or fry the bacon to your desired doneness and set aside.
2. Preheat the Mini Panini Grill.
3. Cut the pear into thin slices and place on the Panini Grill. Cook on each side for around 1 minute.
4. Remove pear slices and set aside.
5. Butter the bread and add the cooked pear, 2-3 strips of cooked bacon and some slices of brie to make a sandwich.
6. Place the sandwich on the Mini Panini Grill and grill until the bread is golden brown and the brie is melted.



■ GRILLED HALLOUMI SKEWERS

INGREDIENTS

2 courgette, chopped.
225g halloumi cheese, cubed
10-15 cherry tomatoes
Zest and juice of 1 lemon
Handful of mint, chopped
½ tsp. chilli powder
2 tbsp. extra-virgin olive oil

METHOD

1. Mix lemon zest and juice, chilli, oil and half of the mint together. Add the courgettes, halloumi and cherry tomatoes and leave to marinate for 30 minutes.
2. Soak the wooden skewers for 20 minutes.
3. Brush the chopped courgette lightly with oil before threading the courgette, tomatoes and halloumi onto the skewers.
4. Cook on the Mini Panini Grill for 7-8 minutes, turning half way through and basting with any remaining marinade.
5. When the skewers are cooked, sprinkle with the remaining mint.

■ PROSCIUTTO WRAPPED ASPARAGUS

INGREDIENTS

1 tbsp. olive oil
10 spears fresh asparagus, trimmed
5 slices prosciutto ham (1/2 piece per spear)

METHOD

1. Preheat the Mini Panini Grill.
2. Rinse asparagus with water and leave to dry on a paper towel.
3. Remove any excess water from the asparagus before drizzling with olive oil and adding a few pinches of salt and pepper.
4. Wrap the prosciutto around the asparagus spears, starting at the bottom and spiralling up to the tip.
5. Cook the asparagus in batches on the Mini Panini Grill, for about 3 minutes or until grill marks show on the asparagus.
6. Serve as a side dish or starter, with a squeeze of lemon.



■ CHAR-GRILLED CHICKEN AND SALSA VERDE CIABATTA

INGREDIENTS

- 1 Char-grilled chicken breast fillet, sliced
- 1 clove garlic, thinly sliced
- 1/3 cup chopped parsley
- 1 tbsp finely chopped sage
- ¼ cup stuffed pimento green olives, chopped
- 1 tbsp drained capers
- 1 tbsp extra virgin olive oil
- ½ tsp freshly grated lime rind
- ½ tbsp. lemon juice
- 4 large slices Ciabatta bread
- 4 large slices Swiss Cheese

METHOD

1. Preheat the Mini Panini Grill.
2. Combine Chicken, garlic, parsley, sage. Olives, capers, oil, rind and juice. Fill bread with chicken mixture and slice cheese to make 2 sandwiches.
3. Cook until golden, crisp and heated through, approx. 8-10 minutes.

■ GOATS CHEESE & ROASTED ZUCCHINI FOCACCIA

INGREDIENTS

- 1 Large Round focaccia
- 90g softened goats cheese
- ½ tbsp. roughly chopped itallian parsley
- ½ tbsp. roughly chopped basil
- 1 clove garlic, thinly sliced
- 1 tbsp drained capers
- 1 tbsp lemon juice
- ½ tbsp. sweet chilli sauce
- 60g marinated roasted zucchini
- 60g semi dried tomatoes
- 2 tbsp. extra-virgin olive oil

METHOD

1. Preheat the Mini Panini Grill.
2. Cut focaccia in half to form a sandwich
3. Combine Goats Cheese, parsley, basil, garlic, capers, lemon juice and chilli sauce. Spread focaccia with goats cheese mixture. Fill with zucchini and tomatoes.
4. Cook until golden, crisp and heated through, approx. 8-10 minutes.



■ WARM CAESAR TURKISH

INGREDIENTS

3 bacon strips, thinly sliced
2 round Turkish breads
1 char-grilled chicken breast fillet, thinly sliced
1 hard boiled egg, peeled and sliced
¼ cup prepared garlic croutons
30g baby spinach leaves
60g freshly grated parmesan cheese
Caesar salad dressing for serving

METHOD

1. Preheat the Mini Panini Grill.
2. Meanwhile, heat a non-stock frying pan and fry bacon until crispy.
3. Cut Turkish bread in half to form a sandwich.
4. Fill with bacon, chicken, eggs, croutons, spinach and cheese.
5. Cook until golden, crisp and heated through, approx. 6 minutes.

Serve drizzled with Caesar salad dressing

■ TUNA, BRIE & ARTICHOKE ROLLS

INGREDIENTS

2 large crusty round rolls
100g black olive paste
200g can tuna, drained
6 marinated baby artichokes
125g Brie Cheese, thinly sliced

METHOD

1. Preheat the Mini Panini Grill.
2. Cut rolls in half and spread with olive paste.
3. Fill with tuna, artichokes and cheese
4. Cook until golden, crisp and heated through, approx. 8 minutes.



■ MEXICAN TORTILLAS WITH CHORIZO & SOUR CREAM

INGREDIENTS

125g Mexican Salsa
¼ cup red kidney beans
1 tbsp freshly snapped garlic chives
100g finely chopped chorizo sausage
8 tortilla rounds (unfried variety)
100g tzatziki dip
100g guacamole dip
125g mozzarella cheese, grated
Sour Cream, for serving
Salad greens, optional

METHOD

1. Preheat the Mini Panini Grill.
2. Combine, salsa, beans, chives, and sausage.
3. Spoon mixture over 4 tortillas. Top with alternative layers of Tzatziki, guacamole and cheese, then remaining tortilla to make 4 sandwiches. Do not overfill.
4. Cook until golden, crisp and heated through, approx. 8 minutes.

Serve with sour cream and salad greens

■ PROSCIUTTO BAGUETTE WITH BOCCONCINI

INGREDIENTS

2 small-medium baguette rolls
80g Italian prosciutto, thinly sliced
75g Bocconcini cheese, thinly sliced
4 basil leaves
Freshly ground black pepper
1 tbsp extra virgin olive oil

METHOD

1. Preheat the Mini Panini Grill.
2. Cut baguette in half. Fill with layers of prosciutto, cheese and basil. Season to taste and drizzle with oil.
3. Cook until golden, crisp and heated through, approx. 6-8 minutes.



■ ITALIAN FONTINA TOASTIE

INGREDIENTS

4 slices white bread
100g Italian Fontina cheese, sliced
100g marinated roasted red bell pepper
100g sliced marinated mushrooms
Freshly ground black pepper to taste

METHOD

1. Preheat the Mini Panini Grill.
2. Fill bread with layers of cheese, peppers, mushrooms, season to taste and make into 2 sandwiches
3. Cook until golden, crisp and heated through, approx. 6-8 minutes.

Fontina cheese can be substituted with Parmesan or Romano cheese.



CLEANING AND CARE

■ MAINTENANCE

This appliance has been designed to operate over a long period of time with a minimum of maintenance. Continuous satisfactory operation depends upon proper care and regular cleaning.

1. After use, and before cleaning, unplug the unit from the AC Mains and wait for the appliance to cool.
2. Wipe the insides and the edges of the plates with absorbent paper towelling or a soft cloth.
3. Should any filling be difficult to remove, pour a small amount of cooking oil onto the plates and wipe off after 5 minutes when the food residue has softened.
4. Wipe the outside with only a slightly moistened cloth, ensuring that no moisture, oil or grease enters the appliance.

DO NOT

Do Not clean the inside or outside of the unit with any abrasive scouring pads or steel wool as this will damage the finish.

CAUTION

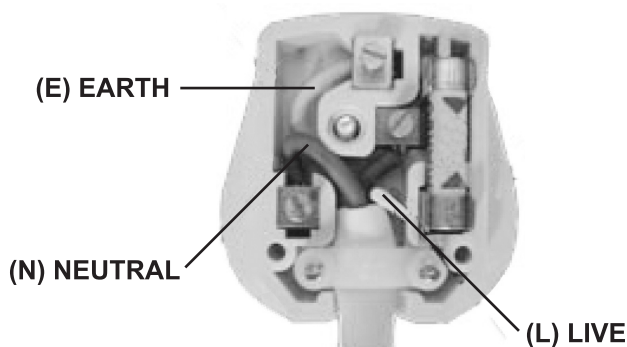
- NEVER IMMERSE THE TOASTER IN WATER OR ANY OTHER LIQUID.
- NEVER USE A METAL IMPLEMENT TO DISLODGE CRUMBS OR BROKEN PIECES OF BREAD.

■ STORAGE

Only store the product in environments ranging from 5°C to 23°C ambient temperature. Failure to comply could result in damage to the product.



FITTING A NEW UK PLUG




Your appliance operates on 220-240V~50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use for the UK or Eire market. If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown below: -

■ IMPORTANT:

The wires in the mains lead are coloured in accordance with the following code:

BLUE:	NEUTRAL (N)
BROWN:	LIVE (L)
GREEN AND YELLOW:	EARTH (E)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured BLACK.
The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured RED.
The GREEN AND YELLOW wire must be connected to the terminal which is marked with the letter "E", the symbol  or coloured GREEN.

■ DO NOT CONNECT EITHER WIRE 'L' OR 'N' TO THE EARTH TERMINAL OF A 3-PIN PLUG

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are tightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

The supply cord cannot be replaced. If the supply cord is damaged, the appliance should be scrapped.

This appliance must be protected by a 7 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.



WEEE/ENVIRONMENTAL PROTECTION



■ DISPOSAL OF ELECTRICAL AND ELECTRONIC EQUIPMENT

Do not dispose of this product with household waste. For the proper treatment, recovery and recycling please take this product to the appropriate waste collection point. If you are unsure where this may be, please contact your local authority. Improper disposal may be harmful to the environment.



kitchenperfected **CUSTOMER SERVICES**

If you have any queries about this product then please contact Lloytron Customer Services online at:



www.lloytronhelpdesk.com

To find out more about Kitchen Perfected products, visit www.lloytron.com



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